

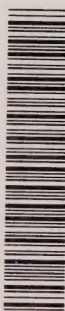
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Food Safety Tips for **Barbecuing**



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Food SAFETY

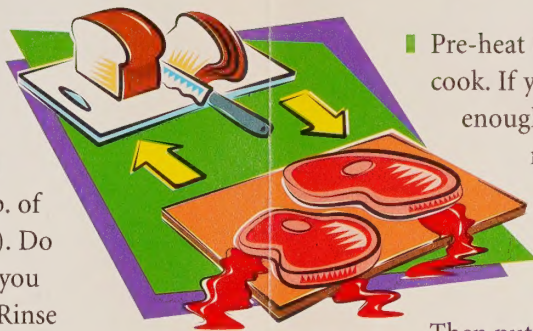
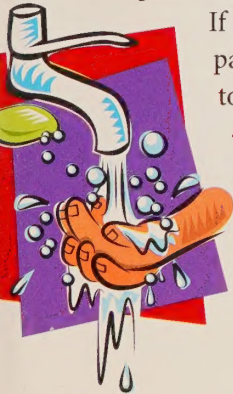
Canada

Keep food **out of the danger zone 4°C to 60°C (40°F to 140°F)**

Before you barbecue

- Clean and sanitize all cooking equipment, utensils and work surfaces with a mild bleach solution (use 5 ml/1 tsp. of bleach in 750 ml/3 cups water). Do this before you start and after you have finished preparing food. Rinse with clean water. Let air dry if possible, or use clean kitchen towels or paper towels.
- Wash your hands well for at least 20 seconds with soap and hot water. Wash your hands before you begin to prepare food. Wash them again when you switch from one food to another. Be sure to wash your hands after you touch raw meat, poultry or seafood.
- Keep raw foods away from cooked foods. Do not use the same plate or tray for raw and cooked meats. Use different utensils for raw and cooked foods.
- Keep meats, salads and perishable foods in the refrigerator until you are ready to use them.

If you store your food in a cooler, pack the cooler with freezer packs to keep the temperature at or below 4°C (40°F). Keep the cooler lid closed as much as possible. Store your cooler in the shade, away from birds and animals.



- Pre-heat the barbecue before you start to cook. If you use a charcoal barbecue, use enough charcoal to cook everything and make sure it is glowing red before you start to cook.

During cooking

- Pre-cook poultry if you can. Then put it on the barbecue immediately. You don't want any food to be exposed to danger zone temperatures (4°C to 60°C or 40°F to 140°F).
- Raise the height of the grill or reduce the heat of the barbecue if food starts to burn during cooking. Always check the temperature of the food before you stop cooking.
- Use a food thermometer to make sure that food has reached a safe internal temperature. Follow the manufacturer's instructions on how to use the thermometer. Safe internal temperatures are found in the chart below.

After cooking

- Put cooked food on a clean plate or tray. Don't use leftover sauce or marinade from the raw food on cooked food.
- Keep all food covered to prevent cross contamination.
- Eat food as soon as it is ready. If you must hold food hot make sure the temperature stays at or above 60°C (140°F).
- If food has been held in the danger zone, between 4°C to 60°C (40°F to 140°F) for 2 hours or longer, don't keep food as leftovers.
- Place leftovers in shallow containers and refrigerate. Cover when they are cool. Reheat leftovers to 74°C (165°F) before eating. Eat leftovers within 2 days.



Food	Temperature
ham, ready-to-eat, fully cooked	You can eat it cold or you can heat it.
beef, lamb and veal steaks and roasts	71°C (160°F) medium 77°C (170°F) well done
ground beef, pork, veal and lamb; pork chops, ribs and roasts; egg dishes	71°C (160°F)
stuffing and casseroles, hot dogs, leftovers	74°C (165°F)
chicken and turkey breasts	85°C (185°F)
turkey and chicken (whole bird), chicken and turkey legs, thighs and wings	85°C (185°F)
ground chicken and turkey	85°C (185°F)

Safeguarding Canada's Food Supply



Everybody loves a barbecue!
Follow these tips for preparing,
cooking, serving and storing
barbecued foods safely.

The Canadian Food Inspection Agency (CFIA) is the Government of Canada's regulator for food safety, animal health and plant protection.

Food safety and consumer protection are essential to the health of Canadians. At the CFIA, the safety of Canada's food supply is central to everything we do.

For more information on food safety, visit the Canadian Food Inspection Agency website at

www.inspection.gc.ca

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